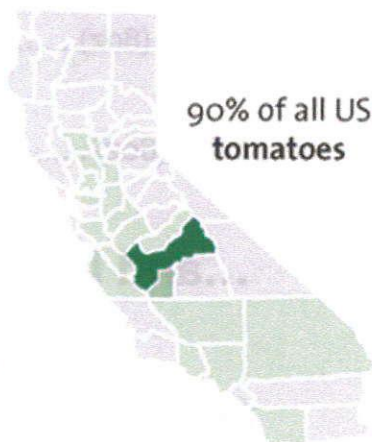
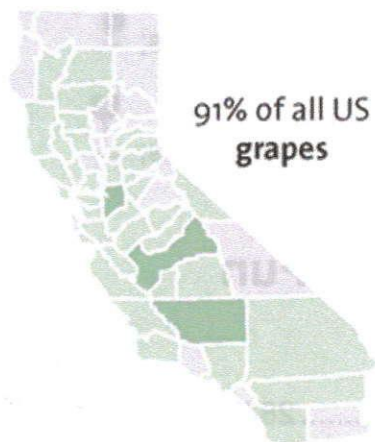
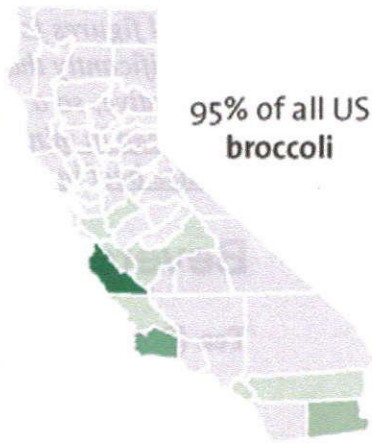
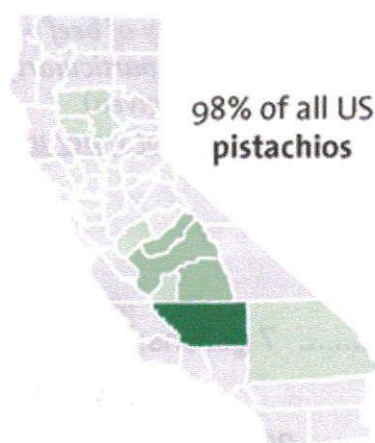
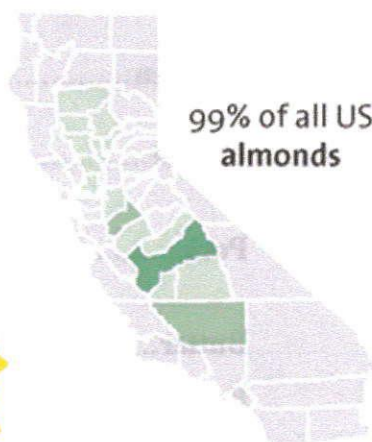
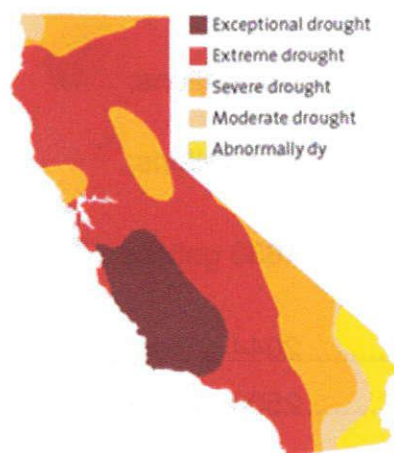


Where Does Your Food Come From?















California's drought affects the whole country's fruits, veggies, and nuts.

Percentage of Total US Production by County









The following figures (derived from work done by Waterfootprint.org) represent gallons of water consumed per pound of food (except for beverages, whose volumes are listed). They represent global averages, not specific conditions in any one place, **and they can vary greatly.**

Fruits, Vegetables & Grains



Lettuce.....	15 gallons;	
Tomatoes.....	22 gallons;	
Cabbage.....	24 gallons;	
Cucumber	28 gallons;	
Potatoes	30 gallons;	
Oranges	55 gallons;	
Apples.....	83 gallons;	
Corn	107 gallons;	
Peaches or Nectarines...	142 gallons;	
Wheat Bread	154 gallons;	
Avocado	220 gallons;	
Tofu	244 gallons;	
Rice.....	403 gallons;	
Olives.....	522 gallons;	

Meat & Dairy

Eggs	573 gallons;	
Chicken.....	815 gallons;	
Cheese.....	896 gallons;	
Pork	1630 gallons;	
Butter.....	2044 gallons;	
Beef.....	2500 gallons, or	
	5000 gallons;	

*(Global figures for the water intensity of beef vary so significantly that an average isn't particularly informative, so a range of figures is given)
Also, keep in mind the vast majority of water used to raise beef in "green" water.*

Beverages

Tea (8oz).....	7 gallons;	
Beer, barley (8oz)	36 gallons;	
Coffee (8oz).....	29 gallons;	
Wine (8oz)	58 gallons;	

...and just for Fun

Chocolate	2847 gallons;	
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